

User Manual



Coffee machine

bistro!

English

04.07.001

Congratulations on the purchase of your WMF coffee machine

The WMF bistro! coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, foamed milk and hot water. With its optionally available Choc hopper, the bistro! can also make hot chocolate with milk or milk foam.

Each beverage is freshly brewed at the press of a button which guarantees a high quality beverage. User guidance is provided by a graphical touch-screen display on the coffee machine. Up to eight beverage buttons are available on the operating panel. The beverage buttons can be allocated on two levels and have a lettering space. Additional function keys may be allocated, depending on the machine configuration.

Keep these instructions near the coffee machine so that you and your operating staff have the right information handy and can take the correct action in the event of any technical problems that may arise.



Please read the User Manual prior to using the coffee machine.

Ensure that the staff has access to the User Manual.

Important.

Chapter 1 Introduction

Follow the User Manual Signs and Symbols.

Observe the Safety chapter.

Observe the additional instructions: bistro! Cleaning instructions



In the event of failure to comply with maintenance information (> Maintenance and descaling), no liability is accepted for any resultant damage.

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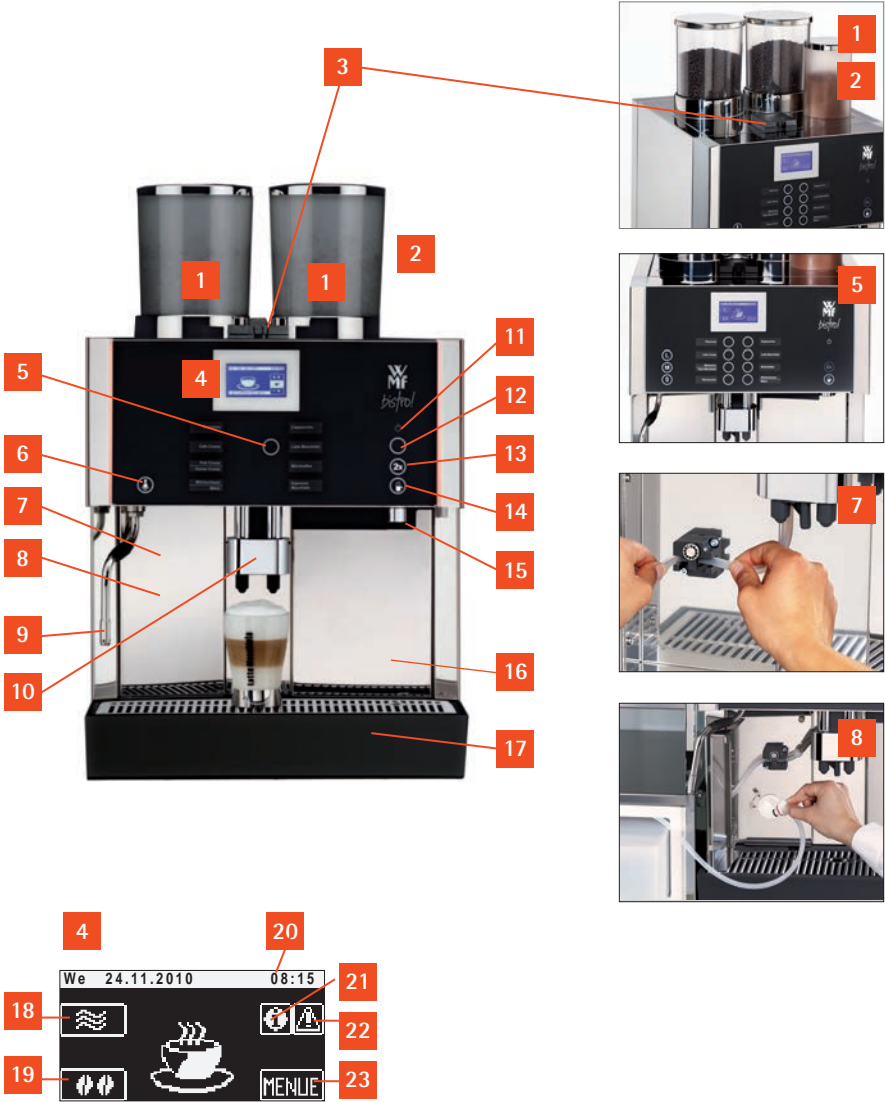
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Chapter 1 Introduction

1.1 Parts of the coffee machine



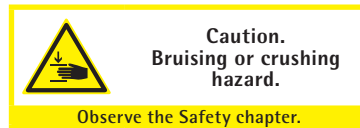
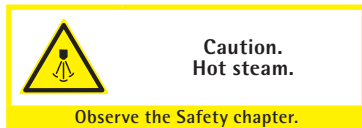
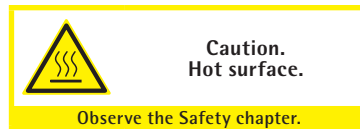
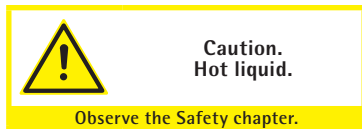
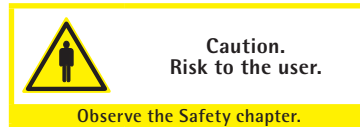
- 1 Bean hopper (s) (optional 1 or 2, espresso on the left)
- 2 Choc hopper (optional)
- 3 Manual insert/tablet insert
- 4 Touch-screen display
- 5 Beverage buttons *
- 6 Steam button * or special preselection buttons (optional)
- 7 Pinch valve (When dispensing milk and milk foam through the combi spout)
- 8 Plug&Clean (optional)
- 9 Steam dispensing (optional), Steam Milk nozzle (optional)
- 10 Height-adjustable combi spout with integrated milk foamer
- 11 ON/OFF button
- 12 Decaf button **
- 13 Shift button **
- 14 Hot water button *
- 15 Hot water spout
- 16 Grounds container
- 17 Removable drip tray with drip plate (drip grid)
- 18 "Warm rinse" pad
- 19 Barista pad
- 20 Timer and clock display
- 21 Information pad
- 22 Messages/error messages
- 23 Menu pad (opens main menu)

* Standard allocation

** Alternative button allocation

User Manual Signs and Symbols

For a detailed description of the warnings, see the "Safety" chapter.



**Tip
Instructions**



Cross reference



**Start position
Main menu**



**Very important.
Must be strictly
observed.**

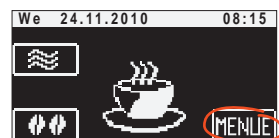
If the menu symbol is shown in this User Manual, the description starts at the main menu start position.

Call up the main menu

* Touch **MENU** pad

The main menu is displayed.

There are other display options ▷ Main menu.



Main menu

Glossary

Term	Explanation
•	• Listings, selection options
✱	✱ Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
Steam Milk	Automatic steam dispensing through the steam milk spout for heating or foaming milk.
1-Step	Beverages are dispensed and ready to drink with one push of a button.
2-Step	In the first step, the Steam Milk outlet is used to make milk and milk foam. In the second step, coffee and chocolate beverages are dispensed with a push of a button, and the beverage components are mixed manually.
Dual Milk	In the optional Dual Milk version, 1-Step and 2-Step beverages can be made with just one coffee machine.
Override function	Milk can be heated or foamed without automatic shut-off, up to a maximum milk or foam temperature of 90 °C.
Additions	Components of a recipe for a beverage, in addition to coffee, such as milk, milk foam, Choc.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water or Choc beverages
Carbonate hardness	Quoted in gpg (°dKH). The water hardness is a measure of the calcium dissolved in the water.
Capacity	For example: the capacity of the water filter in litres of water it can filter
Choc	Hot chocolate
Choc system	Complete module, mixer with portion controller for Choc
Decaf	Decaffeinated coffee
Dispensing options	Start-Stop: dispensing runs up to the set amount and can be stopped by pressing the button again. Free-flow: dispensing runs for as long as the button is held. Metered: the set volume is dispensed.
Grounds chute	▷ Grounds disposal through counter, page 16
Main tap	Water stop cock, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of ground coffee prior to brewing.
Rinsing	Intermediate cleaning
SB mode	Self-service

Chapter 2 Operation

2.1 Switch on coffee machine

- * Press ON/OFF button  and hold for more than 2 seconds

Coffee machine switches on and heats up.

When the machine is ready to dispense beverages, the "Ready to operate" display appears.

The machine can also be switched on using the timer.

2.2 Dispensing beverages

Pressing the beverage button triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Flashing button = beverage dispensing
- Unlit button = not ready to dispense/
button disabled

- * Place a suitably sized cup below the combi spout

- * Press the desired beverage button

Desired beverage and progress of dispensing are indicated on the display.

2.3 Multiple preselection

After beginning brewing, the display will show a cup symbol during dispensing.

Preselection for multiple dispensing

Increase the preselection for a beverage:

- * Touch  pad

Reduce the preselection for a beverage:

- * Touch  pad

The display shows the current preselection and the number of beverages begun.

The multiple preselection for dispensing larger quantities, for example for a pot of coffee.



PIN access control
▷ Software ▷ Settings
▷ Operating options
page 35

▷ Timer program
▷ Software ▷ Timer
page 21



Caution.
Hot liquids in the
dispensing area.

Observe the Safety chapter.



Button allocation
▷ Software ▷ Settings
▷ Recipe and buttons
page 29



Display multiple preselection:

*the example shows 6 café crème.
Beverage 2 of 6 is currently
being dispensed. Dispensing of
a maximum of 12 times the single
beverage is possible.*



2.4 Shift button (optional)

Each beverage button may be doubly assigned.
Level 1 always active.

- * Press the shift button 2x

Level 2 activated.

- * Press the desired beverage button

Level 1 is active again after dispensing a beverage at Level 2.



Shift button (active/inactive)

▷ Settings

▷ Operating options
page 35

Special buttons (optional)

There are special buttons available on the control panel such as S, M, L or the Decaf button depending on the version.

These are preselection buttons which establish the desired amount of the beverage or preparation from the Decaf grinder before selection of the beverage using the beverage buttons.



2.5 Dispensing hot water

- * Press the hot water button

Dispensing occurs according to the dispensing option.

Multiple preselections are possible for the dispensing option "metered".



▷ Multiple preselection
page 10

2.6 Dispense milk or milk foam

- * Press the beverage button assigned to milk or milk foam

Dispensing occurs according to the dispensing option.

Dispensing options

▷ Button allocation ▷ Settings
page 32

Free-flow, Start-Stop or metered

2.7 Connect up the milk

- * Insert the milk nozzle into the milk connection on the combi spout

Use a suitable milk nozzle on the combi spout.

Colour	Milk temperature
• green	4-8 °C; with a refrigerator
• white	8-16 °C
• brown	16-24 °C
• red	4-8 °C; for the Milkpower option
• blue	8-16 °C; for the Milkpower option
• pink or purple	for the Milkpower option if the other nozzles spatter at the spout

2.7.1 Standard

- * Open the milk packaging and place on the left next to the coffee machine
- * Lead the milk hose through the side wall and through the pinch valve
- * Insert the milk hose with the beige milk nozzle into the milk pack

The hose must not be under tension or bent when adjusting the height of the combi spout.

2.7.2 With WMF Cooler, WMF Cup&Cool (optional)

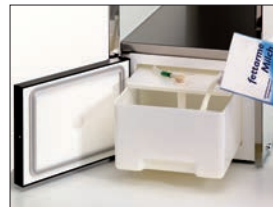
- * Pull the milk container out of the cooler
- * Push the lid of the milk container back
- * Pour milk into the milk container
- * Place the lid back on the container
- * Insert the adapter on the milk hose into the connection in the milk container lid
- * Push the milk container back in carefully

The milk hose is inserted into the adapter.



Adjusting the pinch valve
▷ Other settings
page 40

Active Milk
▷ Additional instructions
Active Milk



2.8 Dispensing steam (optional)

- * Press the steam button

Steam is dispensed for as long as the button is held.

- Steam warms beverages
- Steam manually foams milk

Warm beverages

- * Use as tall and slim a Cromargan® jug as possible, with handle
 - * Fill jug to no more than half way
 - * Immerse steam nozzle deeply into jug
 - * Press and hold steam button until desired temperature is reached
 - * Release steam button
 - * Swing steam outlet over to the drip tray
 - * Briefly press on the steam button
- Residue in the steam outlet tube is rinsed out.*
- * Wipe steam outlet with a damp cloth

Foam milk

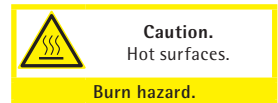
- * Use as tall and slim a Cromargan® jug as possible, with handle
- * Fill jug to no more than half way
- * Immerse steam nozzle into jug to just under the surface
- * Press and hold steam button whilst rotating jug in a clockwise direction

A thick creamy milk foam results.

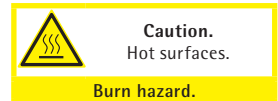
- * Release steam button
 - * Swing steam outlet over to the drip tray
 - * Briefly press on the steam button
- Residue in the steam outlet tube is rinsed out.*
- * Wipe steam outlet with a damp cloth



*A Cromargan® jug, such as
WMF order code 06 3417 6040*



*Do not overheat milk when
foaming, otherwise foam volume
decreases.*



2.9 Steam Milk (optional)/ Dual Milk (optional)

The milk is automatically heated or foamed.

The Steam Milk buttons can be assigned to up to four milk foam quality levels, or to hot milk.

The Steam Milk buttons are assigned at the factory to three foam quality levels (superfine, fine, standard) and hot milk.

Heat milk or foam milk

- * Fill a tall, narrow container with the desired milk quantity

Do not fill the container above the halfway point, so that the milk will not run over when it foams.

- * Insert the steam nozzle deep into the milk
- * Briefly press the desired Steam Milk button

Steam is discharged, depending on the Steam Milk button assignment.

Steam dispensing ends after reaching the set temperature, or when the Steam Milk button is pressed again.

- * Wipe steam outlet with a damp cloth

Override function (optional)

Function is adjusted upon request by WMF Service.

Milk and foam can boil over if the temperature is set to 90 °C, or when the override function is used.

- * Press and hold the desired Steam Milk button
- Steam is dispensed for as long as the button is held.*
- * Wipe steam outlet with a damp cloth

The maximum temperature setting is 90 °C.



Steam Milk buttons

Button allocation

▷ Software ▷ Settings
▷ Recipe and buttons
page 29

▷ Change recipes
page 30



Caution.
Hot surfaces.
Burn hazard.
Scalding hazard.

Observe the Safety chapter.



Do not overheat milk when foaming, otherwise foam volume decreases.

2.10 Height adjustment of the combi spout

The combi spout height is adjustable.

- * Take hold of the combi spout from the front and push to the desired height

Height adjustment range of the combi spout 55–160 mm.



2.11 Bean hopper/product hopper

If possible, replenish product hopper in advance.

Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.



Espresso beans on the left

2.12 Manual insert

The manual insert is located at the front in the centre of the coffee machine cover.

Manual insert is used

- for inserting cleaning tablets
- when using an additional coffee variety, such as decaffeinated coffee
- for a coffee trial

Preparation of ground coffee using the manual insert

- * Open manual insert lid
- * Insert ground coffee (max. 16 g)
- * Close manual insert lid
- * Press the desired beverage button



Add ground coffee or cleaning tablet only when display shows a message.



Follow the manual.

Observe the Safety chapter.

2.13 Grounds container

The coffee grounds container receives the used coffee grounds.

It has enough capacity to store coffee grounds from approx. 70 brewing cycles.

The display shows a message as soon as the coffee grounds container needs to be emptied.

Beverage dispensing is blocked for as long as the grounds container is removed.

- * Remove the coffee grounds container
- * Empty and replace grounds container
- * Confirm process on the display



If coffee grounds container cannot be replaced, check chute for coffee residues and remove.



Always empty grounds container before reinserting. Replacing without emptying results in the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.

If this is not observed, the warranty is invalidated in the event of any resultant damage.



2.14 Grounds disposal through the counter (optional)

The coffee machine can be fitted with through-counter coffee grounds disposal. In this case, both the coffee grounds container and the coffee machine base have an opening that passes through the counter on which the machine is placed. The spent coffee grounds are collected in a large container under the counter.



Clean coffee grounds chute daily
▷ Care

2.15 Drip tray

For coffee machines without a drain connection, the drip tray must be emptied regularly.

- * Pull out the drip tray carefully and empty
- * Replace drip tray



Clean drip tray daily.
▷ Care

Replace carefully so that no water accidentally drips down.




Caution.

Hot liquids in the dispensing area.

Observe the Safety chapter.

2.16 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

- * Press and hold ON/OFF button  until coffee machine switches off
- * Disconnect mains plug
- * Turn off mains water supply

If this is not observed, the warranty is invalidated in the event of any resultant damage.



PIN access control

▷ Software

▷ Settings

▷ Operating options
page 35



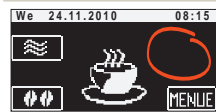
Follow the manual.

Observe the Safety chapter.


Chapter 3 Software

3.1 An overview


Ready to operate





* Touch clear area on the "Ready to operate" display
Additional pads are activated.





There are various options for the "Ready to operate" display.





If there are errors, the relevant  pad is displayed.
If Cleaning  is required then a care message pad is displayed.
Other display options > Settings > Operating options.


"Ready to operate" display pads Chapter 3.3


- 

Warm rinsing
Chapter 3.2.1
- 

Barista (strength of the coffee)
Chapter 3.2.3
- 

Information
Chapter 3.2.4
- 


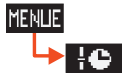





Main menu
Chapter 3.2.5
- 

Error message
Touching the pad calls up the error message.
- 








Care message
Touching the pad leads directly to the menu.

Main menu functions

Chapter 3.2

	Milk and foam <i>Chapter 3.3.1</i>
	Timer program <i>Chapter 3.3.2</i>
	Care <i>Chapter 3.3.3</i>
	Settings <i>Chapter 3.3.4</i>
	PIN entry <i>Chapter 3.3.5</i>
	PIN rights, access control <i>Chapter 3.3.6</i>
	Accounting <i>Chapter 3.3.7</i>

Menu control pads

	Save settings
	Start or confirm a step
	Back to the higher menu level Cancel/leave without saving (Exit)
	Clear or reset
	Start preparation test/coffee trial
	Increase or reduce setting values
	Forward or back one step in listings

3.2 Ready to operate


3.2.1 "Ready to operate" display

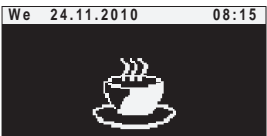
Standard display for normal operation

- "Warm rinse" pad
- Barista pad
- Menu
- Information



Standard display for SB mode (self-service)

All pads that allow changes to be made are not available. The "warm rinse" pad, Barista pad, menu pad and messages are inactive. Error messages are not shown, only the Caution symbol  is shown.



3.2.2 "Warm rinse" pad

※ Touch the "warm rinse" pad 

A rinse of the pipes with hot water begins. The water warms the brewing system and guarantees an optimum coffee temperature.

Recommended after a longer brewing pause, especially before dispensing a cup of espresso.

*"Warm rinse" pad (active/inactive)
▷ Settings ▷ Operating options
page 35*

3.2.3 Barista pad

※ Touch the Barista pad 

The coffee strength will be altered for the next brew only.



weaker (-15%)




normal, as per setting



stronger (+15%)

*Barista pad (active/inactive)
▷ Settings ▷ Operating options
page 35*

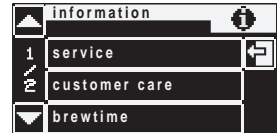
3.2.4 Information

※ Touch the  pad on the "Ready to operate" display
The *Information menu* appears.

The main "Information" menu contains the following selection options:

Service

- Service location
- Next date for maintenance
- Start-up data
- Software versions



Customer

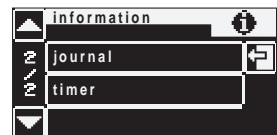
- Journal
Journal log of the last cleanings
- Cleaning information
Period since the last cleaning
If no beverages were dispensed since the last cleaning,
"OK" is displayed
- Information about maintenance
Information about the remaining period and brews until
the next maintenance dates
- Water filter information (optional)
Information about the remaining capacity and period
until filter change is needed

Brew time

- Brew time of last beverage dispensed

Journal

- List of recorded errors and messages
(for the telephone support team)



Timer

- Display the timer status (On/Off)
- Display the next switching time

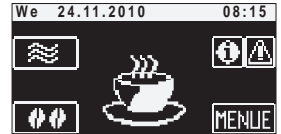
3.2.5 To the main menu

Call up the main menu

※ Press on the "Ready to operate" display on **MENUE**
The main menu is displayed.



"Ready to operate" display



... with additional pads

Delayed fade-in

▷ Settings ▷ Operating options
page 35

3.3 Main menu



Other illustrations of the main menu for protected levels.

▷ PIN rights, access control
page 37

3.3.1 Milk and foam

Milk foam quality

When dispensing milk and milk foam through the combi spout.

The milk foam quality is set here.

This setting will apply to all beverages with milk foam.

Reduce setting value -> finer foam and lower dispensing temperature

Increase setting value -> coarser foam and higher dispensing temperature



Steam Milk settings

▷ Software ▷ Change recipes
page 31

Set milk pump cycle (optional)

▷ Additional instructions

Active Milk

Latte macchiato pause interval

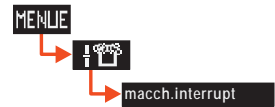
When dispensing milk and milk foam through the combi spout.

Latte macchiato is more successful if the interval between milk and milk foam dispensing is lengthened.

The standard setting is 3 seconds.

Reduce setting value -> shorter interval

Increase setting value -> longer interval



3.3.2 Timer program

The timer program sets the switch on and switch off times. The "Timer program" main menu contains the following selection options:

- Timer state
- Set timer
- Timer overview
- Delete timer
- Timer information



PIN rights, access control

▷ Software

▷ Settings


▷ PIN rights, access control
page 37

Timer state

※ Touch **timer state**

Activate/deactivate timer = On/Off.



When the timer is activated, the timer symbol  appears on the display.



Set timer

* Touch **timer adjustment**

Program the switch on and switch off times.

* Touch **operating time** pad

The operating time display appears. Here the day, time, and desired operation are set.

* Set day (Day)

- 1 = Monday
- 2 = Tuesday, etc. up to 7 = Sunday
- 1-5 = Monday to Friday (weekdays)
- 1-7 = entire week (Monday to Sunday)

* Set the time (hours, minutes)

* Set the desired switching time (action)

- Switch on time = **I** (on display)
- Switch off time = **0** (on display)

* Confirm with **OK**

or

* Delete with **C**

Display programmed switching times

* Touch the **+** and **-** pads under **Prg**

Programmed switching times are displayed here.

Up to 16 switching times (events) per day can be programmed.

Programmed times are listed chronologically.

*Any new switching time is sorted chronologically immediately upon input and confirmation with **OK**.*

Touching the **oi** pad directly accesses the timer overview.



Example:

operating time					!C	
day	h	min	action	prg		
+	+	+	+	+		
5	--	--	I	01	oi	
-	-	-	-	+	C OK	

In day 1-5 or day 1-7, the switching times are copied to the indicated days.

*Select desired settings with the pads **+** and **-**.*

Current selection is inversely displayed.

Copy day

Any day may be copied to other days, complete with its switching times.

- * Touch **timer adjustment** pad

Program the switch on and switch off times.

- * Touch **operating time** pad

- * Touch the number pad under **day**

The selection of the week days is displayed.

- * Scroll through to page 4

- * Touch **copy day**

The selection of the week days is displayed again.

- * Select the day that you want to copy

- * Touch **insert day**

- * Select the day you want to copy the time settings to

The day is copied.

In day 1-5 or day 1-7, the switching times are copied to the indicated days.

The individual days 1,2,3...7 are displayed.



To check times

▷ **Timer overview**

Timer overview

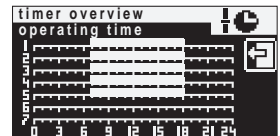
Checking the programmed switching times:

- * Touch **timer overview** pad

The switching times overview for the week is displayed graphically. Switch on times are indicated by bars.



Example:



Switching times Monday to Friday (1-5).

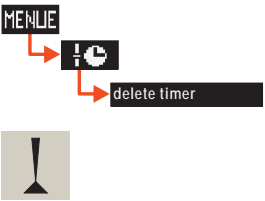
On time 7 a.m. (7:00)

Off time 6 p.m. (18:00)



Delete timer

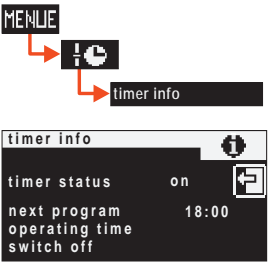
- * Touch **delete timer** on page 2 of the timer main program menu
 - * Scroll to desired day and touch to select
A security dialogue now appears querying whether deletion is actually intended.
 - * Confirm with **OK**
The day is deleted with all its switching times.
- Besides individual days, "all workdays" or the entire week can also be deleted.



This process cannot be undone.

Timer information

Touching the **timer info** pad calls up a display with the next switching time and the timer state (On/Off).





3.3.3 Care

Cleaning programs are started from the Care main menu.

The Care main menu contains the following selection options:

- Cleaning program
- Milk system (when dispensing milk and milk foam through the combi spout)
- Choc system
- Filter change (optional)
- Customer check-up (optional)

Cleaning program

※ Touch **cleaning prog.**

The daily cleaning program starts.

The program automatically executes foamer cleaning if milk beverages have been dispensed. If there is a Choc system installed (mixer system) then Choc system rinsing occurs.

The cleaning program sequence is described in the cleaning instructions.

Prior to carrying out cleaning, please note the safety instructions in the safety chapter. Read the cleaning instructions and the Care chapter, starting on page 41.

Milk system

Milk system rinsing see Cleaning instructions.

During milk system cleaning the milk system is rinsed out using clear water. Using the option Plug&Clean the milk system cleaning is executed automatically.

Milk system rinsing is performed automatically by the cleaning program.



In the Software chapter ▷ Care display-guided sequences are described in detail.

Physical cleaning actions are described in the Care chapter.

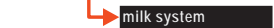


▷ Cleaning instructions



Caution.
Follow the manual.

Observe the Safety chapter.



Caution.
Follow the manual.

Observe the Safety chapter.



Choc system (mixer rinsing) (optional)

See Cleaning instructions for Choc system rinsing.

During Choc system cleaning the mixer system is rinsed out using hot water.

Choc system rinsing is performed automatically by the cleaning program when a Choc system is installed.



Caution.
Follow the manual.

Observe the Safety chapter.

Filter change (optional)

This point can be selected by trained personnel if the WMF Service function has been enabled.

Question: was the filter changed?
yes/no

Customer Check-up (optional)

This point can be selected by trained personnel if the WMF Service function has been enabled.

Question: has customer check-up been performed?
yes/no

3.3.4 Settings

Recipe and buttons

※ Touch **recipes/button**

Menu **recipes/button** shows the options:

- Cup volumes
- Change recipes
- Sequence of ingredients additions
- Button allocation
- Testing

Selecting the beverage buttons when setting

※ Press the desired beverage button

Selecting the beverage button on the 2nd level

- ※ Press the shift button **2x**
- ※ Press the desired beverage button

Selecting the beverage button in conjunction with one of the preselection buttons S, M, L or decaf

- ※ Press the desired preselection button
- ※ Press the desired beverage button

Adjust values

※ Adjust values with the **+** and **-** pads

Start a preparation test with the current values

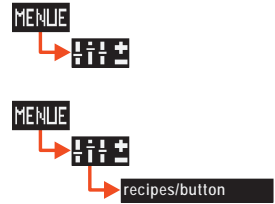
※ Touch **TEST** pad
The values are not saved yet.

Save setting

※ Save with **OK**

Cup volumes

Cup volumes are matched to the cups used.
Individual beverage ingredients are matched to the new cup volumes with no effect on composition and quality.



- +** = more
- = less
- = exit without change
- OK** = save the values
- TEST** = start test





Change recipes

All beverages

- Ground coffee quantity/Choc powder quantity
- Water volume

Milk beverages

- Milk foam volume
- Milk volume

Coffee beverages

- Quality

The quality levels influence the coffee brewing.
The higher the quality level, the more intensive the release of the flavour and aromatic substances in the coffee.

- Quality 1** After pressing, space is provided for the ground coffee to swell.
- Quality 2** After pressing, the coffee is brewed immediately.
- Quality 3** After pressing, a pre-infusion occurs.
- Quality 4** After pressing and a pre-infusion, a second wet pressing occurs.
- Quality 5** Same as for Quality 4, but with stronger wet pressing.
- Quality 6** Same as for Quality 5, but with stronger wet pressing.
- Quality 7** Same as for Quality 6, but with longer wet pressing.

- Temperature

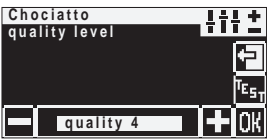
The brewing temperature can be set to obtain an optimal coffee taste.
For each beverage button separately, up to 2 stages higher and up to 2 stages lower. 1 stage represents about 2 °C.
(Default value is 94 °C)



Change recipes display



Example: ground coffee quantity



Quality



An excessively high quality level may lead to a brewing water error.
(Error F161)



Steam Milk settings (optional)



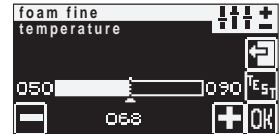
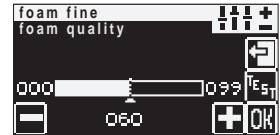
Milk and foam



Milk temperature

- * Touch **change recipes** pad
- * Press the desired Steam Milk button
- * Select milk or milk foam
- * Adjust the milk foam quality
- * Set the shut-off temperature
- * Save with **OK**

The maximum temperature setting is 90 °C.



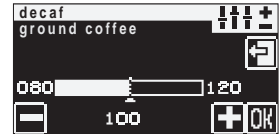
Set decaf (optional)

Decaf grinder is always the right grinder.

- * Touch **change recipes** pad
- * Press Decaf button

Ground coffee quantity for decaf is set by percentage for the ground coffee quantity set in the recipe. This setting applies to all coffee beverages with preselected "Decaf".

- * Save with **OK**





Sequence of ingredients additions

The sequence of additions is only possible for beverages whose recipe contains at least two ingredients.

The sequence in which the individual additions will be dispensed.

Adjustable addition

- Coffee
- Milk
- Milk foam
- Choc

Set the sequence

- Upper line: set start position for dispensing milk, milk foam or Choc.
- Lower line: set start position for coffee brewing.

✱ Touch the start position pad until the desired addition is shown

*The next addition will be shown each time it is touched.
Sequence of dispensing from left to right.*

Button allocation

The beverages are assigned to the beverage buttons. This button allocation is set here.

- ✱ Press the beverage button
- ✱ Select the desired recipe, for example espresso, from the list

Alter dispensing option for milk *, foam *, steam or hot water

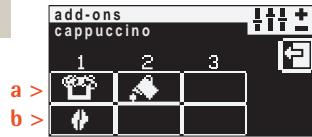
- ✱ Press the beverage button
- ✱ Select recipe, for example foam *
- ✱ Select dispensing option

** When dispensing milk and milk foam through the combi spout.*

Select grinder for a coffee beverage

- ✱ Press the beverage button
- ✱ Select recipe, for example espresso
- ✱ Select grinder (on the right or left)

Sequence examples



First coffee and milk foam at the same time and then milk



First milk foam, then milk, then coffee

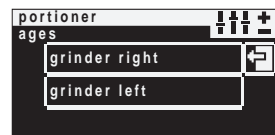
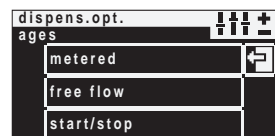


First milk, then milk foam, then coffee

Load a new recipe:

the previous settings will be overwritten by the works standard values for the new recipe.

Only adjustable recipes are indicated.



Testing

Weigh grounds

- * Empty and replace grounds container
- * Touch **weigh grounds**

The process dispenses ground coffee directly into the grounds container and the grounds may then be weighed.

The grind quantity is dispensed three times.



Quality check

The components of a beverage are delivered individually (coffee, milk, milk foam, Choc).

The volumes of the individual components can be determined exactly.

Reset

The coffee machine software is restarted here.



Time and date

Clock time and date are set here.



Display language

Language used in the display is set here.



Display contrast

Contrast of the display is set here.
(Default value is 70)





Water filter is fitted

Query regarding whether the WMF Service is enabled.
Set here whether a scale filter/water filter is fitted or not.
This affects the descaling intervals.



Capacity

Scale filter/water filter: filter capacity is set here.
(The water filter capacity can be found in the water filter documentation.)



This point can be selected by trained personnel if the WMF Service function has been enabled.

Warm-up rinsing

Whether the coffee machine should rinse out the brewing unit with hot water after heating up is set here.
Recommended setting: active.



SB mode (self-service)

(active/inactive, default value: inactive)

SB mode active

- No manual insert (only cleaning tablets)
- No beverage preselection possible
- It is not possible to interrupt the beverage dispensing cycle
- Menu pad delayed
- Maintenance and error messages suppressed
- Barista pad and "warm rinse" pad not displayed



Foamer rinsing

Whether automatic foamer rinsing should occur after the last beverage with milk components is dispensed.
yes/no

It is not possible to interrupt the beverage dispensing cycle.



Rinsing interval

The time elapsed between the last time a beverage with milk was dispensed and a foamer rinsing. Maximum value with Plug&Clean is 3 minutes.

Recommended setting: 2 minutes.



Operating options

The following operating options are available.

- "Warm rinse" pad (active/inactive)
- Barista pad (active/inactive)
- Beverage preselection (active/inactive)
- 2. Level, shift button (yes/no)
- ON/OFF button (direct/via PIN)
- Cancel beverage (yes/no)
- Menu pad (immediate/delayed)
- Error message (normal/symbol)



"Warm rinse" pad

Recommendation for self-service: inactive.

Barista pad

Recommendation for self-service: inactive.

Beverage preselection

Recommendation for self-service: inactive.

2nd level/shift button

Recommendation for self-service: no.

ON/OFF button

Recommendation for self-service: via PIN.

If "via PIN" is set, then the PIN for the cleaning level will be queried before switching on or off.

Cancel beverage

Recommendation for self-service: no.

Menu pad

Recommendation for self-service: delayed

Standard: immediate

Error number

Normal: all messages are shown on the display.

Symbol: messages that require immediate action are shown on the display.

All other messages are displayed as symbol

* Touch the symbol

All messages are displayed.

If customers serve themselves then some functions can be switched to inactive.

The pads will not be shown on the "Ready to operate" display.

▷ PIN rights, access control
page 37

▷ To the main menu
page 22



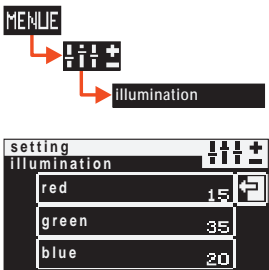
With illumination (optional): messages that require immediate action are accompanied by flashing side illumination.



Illumination (optional)

Set the colour values here of the LEDs for the desired illumination colour

Setting examples	red	green	blue
light sequence (sequence of colours)	1	0	0
amber	25	30	0
blue	0	0	30



Milk (optional)

The empty milk message can be activated here.

※ Touch **milk** pad

Beverage lockout yes/no

Beverage lockout no:


beverages can be dispensed until the milk container is actually empty.



Beverage lockout yes:

input is requested as to how many beverages can be dispensed after the message has appeared. After this number of beverages has been dispensed, beverages with milk are blocked from further dispensing. Beverage lockout is removed when the milk container is filled.



3.3.5 PIN-entry display

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via  pad.

- * Touch the  pad in the main menu
- Numerical keyboard display appears.*
- * Enter required 4-figure PIN
- * Confirm with 

Following entry of a valid PIN, the assigned functions are available.



PIN-entry display

3.3.6 PIN rights, access control

If a PIN has been assigned for a particular level, no access will be granted without a PIN.

Cleaning level

On entering the valid PIN, access to:

-  = Care
-  = PIN-protected ON/OFF button






Milk and foam settings for the Steam Milk button require PIN access at the Accounting level.



Cleaning level access

Setting level

On entering the valid PIN, access to:

-  = Set milk and foam quality (for all beverages)
-  = Timer program
-  = Care
-  = PIN-protected ON/OFF button
-  = Settings (beverage, general, others)

Milk and foam settings for the Steam Milk button require PIN access at the Accounting level.



Setting level access

Accounting level

On entering the valid PIN, access to:

- = Set milk and foam quality (for all beverages)
- = Timer program
- = Care
- = PIN-protected ON/OFF button
- = Settings (beverage, general, others)
- = Assign PIN rights, access control
- = Accounting numbers of beverages

A PIN can be assigned to any level.
The levels are hierarchical.

Example: the PIN for the **setting** level is valid for **cleaning** and **setting** levels, but not for the **accounting** level.

- * Touch the **PIN** pad in the main menu
 - * Select desired level
- Example: **cleaning**

Numerical keyboard display appears.

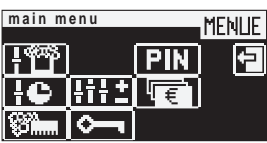
- * Enter any desired 4-digit number
- Number entered is displayed.*
- * Confirm with **OK**

This level is now PIN-protected.

When a PIN is assigned to a subordinate level, that PIN is automatically copied to higher levels if the latter are not already PIN-protected.

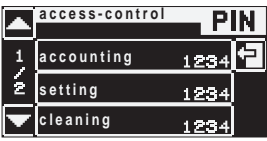
Delete PIN

Entering 0000 will delete access control for the given level.
Deletion of one level automatically deletes the subordinate levels.



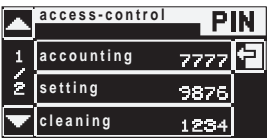
Accounting level access

Example:



*PIN entry for Cleaning level: 1234
This PIN is carried over to the higher levels.*

Example:



*PIN entry for
Cleaning level: 1234
Setting level: 9876
Accounting level: 7777*

- = more
- = less
- = exit without change
- = save the values
- = delete



3.3.7 Accounting numbers of beverages

- * Touch **counter**

The counter menu displays the counter for each beverage.

Read counter

- * Touch desired beverage on the display

Delete counter

- * Touch the **C** clear pad

If no beverage is selected, on touching the **C** clear pad a dialogue appears in the display querying whether the counter readings for all beverages should be zeroed.

The "Accounting numbers of beverages" function should be protected with a PIN to prevent unauthorised access.



Function over additional PIN (setting by service personnel): only possible to view the day counter, not to delete it.

3.3.8 Waiter accounting system (optional)

See additional User Manual.

Chapter 4 Other settings

4.1 Adjusting the pinch valve

When dispensing milk and milk foam through the combi spout.

The milk dispensing temperature is determined by the milk nozzle and by the setting of the pinch valve.

For dispensing of the milk foam, the dispensing temperature is only determined by the milk nozzle, not the pinch valve.

- * Press in the pin with a ball pen or something similar
- * Turn the pinch valve by one notch at a time
- * Test at each step

The milk should not spit during dispensing.

Setting for colder milk = turning clockwise



4.2 Labelling of beverage buttons

First switch off coffee machine in order not to trigger dispensing inadvertently.

- * Pull out existing labelling behind front glass in a downward direction
- * Write on label stickers as desired using the WMF template
- * Stick on label mount and re-insert behind the front glass panel

The template can be printed out on adhesive labels or paper.

Stick paper to label mount using an adhesive sticker.



Free download of WMF label template from
www.servicecenter.wmf.com

Matching adhesive labels:
Zweckform-Avery No. 3659

Chapter 5 Care

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.

Prior to and after every instance that the machine is shut off for several days, perform all cleanings.



Caution.
Health hazard.

Follow the HACCP schedule.

Cleaning intervals overview

Care				
Daily	Weekly	Regularly	Automatic	
			x	Foamer rinsing
x				Cleaning program
x				Milk system rinsing
x				Combi spout cleaning, standard
	x			Combi spout cleaning, Plug&Clean *
	x			Choc system rinsing *
x				Grounds container cleaning
x				Drip tray cleaning
(x)	x			Mixer cleaning *
x				Steam outlet cleaning
x				Steam Milk outlet cleaning *
		x		Bean hopper cleaning
		x		Choc hopper cleaning *



Cleaning program,
Milk system rinsing,
Combi spout cleaning, standard,
Combi spout cleaning, Plug&Clean,
Choc system rinsing,

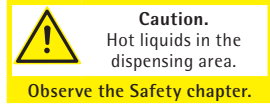
▷ Cleaning instructions.

Daily = Daily, at least once per day and as required
 Weekly = Weekly cleaning
 Regularly = Regularly as required
 Message = After the display shows a message
 (x) = Daily as required
 * = Optional (depending on the model)

5.1 Cleaning program

The cleaning program is guided by software in the following sequence through the whole cleaning program:

- Milk system cleaning
- Choc system rinsing
- Cleaning program for the machine with cleaning tablets: coffee carrying parts

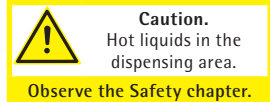


Cleaning Program
▷ *Cleaning instructions*

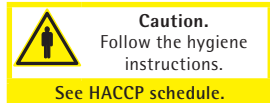
5.2 Milk system

Milk system cleaning see Cleaning instructions.
The milk system consists of:

- Combi spout
- Milk nozzle
- Milk hose



The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours. For machines with Plug&Clean, this must be done as part of the machine cleaning at the end of the service day. If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.



Milk hose should be changed at regular intervals.



Combi spout cleaning
▷ *Cleaning instructions*

Foamer cleaning, standard

Cleaning of the combi spout consists of three parts.

- Automatic foamer rinsing after each beverage with milk or milk foam
- Display-guided milk system rinsing
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution

Foamer cleaning Plug&Clean

Cleaning with Plug&Clean consists of three parts.

- Automatic foamer rinsing for a maximum of 3 minutes after each beverage with milk or milk foam
- Display-guided Plug&Clean cleaning
- **Once per week**, lay combi spout, milk hose and milk nozzles in a cleaning solution



Plug&Clean cleaning program
▷ *Cleaning instructions*

5.3 Choc system rinsing

Choc system rinsing is interim cleaning of the mixer.

See Cleaning instructions for Choc system rinsing.



The Choc system rinsing is an integral part of the cleaning program.

5.4 General cleaning

Grounds container cleaning (grounds chute, optional)

- * Empty the grounds container and rinse under running water
- * Clean with a clean, damp cloth

Drip tray, housing and front panel

- * Clean the cold machine using a damp cloth
- * Wipe dry using a fine woollen cloth or chamois leather

Cleaning metal surfaces

For cleaning metal housing parts (matte surface) we recommend WMF Purargan® cleaner.

Do not clean with scouring powders or the like.
There is a risk of causing scratches or scores.
Do not use any sharp cleaning materials or implements.
Use soft cloths for cleaning.

Order numbers for the WMF care program
▷ *Appendix*
Accessories and spare parts
page 64

Switch off the machine before cleaning the front panel to avoid a beverage being accidentally dispensed.



Risk to the machine.

Follow the manual.

5.5 Choc mixer cleaning (optional)

Cleaning will be more frequent depending on powder consumption.

- * Switch off coffee machine using the ON/OFF button
- * Disconnect mains plug
- * Remove the coffee grounds container
- * Pull off mixer hose from mixer to combi spout
- * Turn stud on bayonet fitting underneath the mixer bowl counter-clockwise

Mixer bowl is released from the arrester lock.

The propeller for the mixer is now visible.

- * The propeller can be cleaned with a cloth
- * Dismantle two-piece mixer bowl
- * Clean both parts of mixer bowl and mixer hose under warm running water
- * Allow all parts to dry completely



closed



open



On re-assembly, all openings must face in the same direction.

Ensure that the spiral guide is seated and the hose is not pinched.

- * Replace mixer bowl
- * Turn stud on bayonet connector back clockwise
- * Push mixer hose onto mixer bowl fitting again, and plug in combi spout
- * Replace the grounds container

Ensure that mixer hose is replaced securely. This is important, as otherwise hot water or hot Choc beverage may escape.



Caution.
Scalding hazard.

Observe the Safety chapter.

5.6 Steam outlet cleaning (standard und Steam Milk)

Daily

- * Mix 5 ml of cleaner in a tall jug with 0.5 l of lukewarm water
- * Immerse the steam nozzle in the cleaning solution, and briefly press the steam button or a Steam Milk button

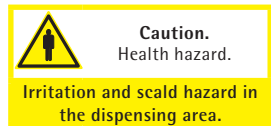
Reaction time: 30 minutes

- * Clean with a brush
- * Rinse thoroughly with water
- * Press the steam button

The steam clears the holes of the steam nozzle of milk residue, and removes cleaner residue.

Weekly

- * Unscrew the steam nozzle
- * Place the steam nozzle in the cleaning solution for at least 5 hours
- * Clean with a brush
- * Rinse thoroughly with clean water
- * Screw the steam nozzle onto the Steam Milk spout
- * Immerse the steam nozzle in a receptacle with clear water
- * Briefly press a Steam Milk button
- * Wipe steam outlet with a damp cloth

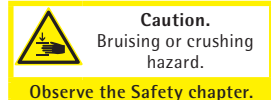


5.7 Bean hopper cleaning

Clean the inserted foils of the bean hopper as required and at regular intervals (at least once a month). Only perform cleaning on empty or almost empty bean hoppers.

Never reach into the coffee grinders.
Never clean the foils in a dishwasher.

- * Switch off coffee machine using the ON/OFF button
- * Disconnect mains plug
- * Remove bean hopper lid
- * Remove inserted foils upwards
- * Clean thoroughly using a moist, non-woven cloth
- * Allow the foils to dry completely
- * Insert foil again



5.8 Choc hopper cleaning (optional)

Cleaning will be more frequent depending on powder consumption.

- * Switch off coffee machine using the ON/OFF button
- * Disconnect mains plug
- * Unlock hopper lock on the machine cover
- * Tip hopper backwards and remove upwards
- * Empty hopper completely
- * Unscrew union nut at front and rear
- * Remove the dosing auger
- * Thoroughly wipe out hopper with a damp cloth
- * Thoroughly clean individual dosing auger components
- * Allow product hopper and individual components to dry completely
- * Re-assemble and insert the dosing auger and screw on union nuts



Portion controller with individual parts, dosing auger

Ensure correct orientation of discharge.

- * Refill and replace product hopper
- * Shut hopper lock on the machine cover



Chapter 6 HACCP schedule

You are required by law to ensure that your customers are not subject to any health risks as a consequence of consumption of food items you serve.

A HACCP schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.

With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care of the coffee machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.


Please observe the following points in order to comply with the HACCP Schedule:

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP schedule for monitoring of regular cleaning.

Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instructions. This will ensure that your system contains a minimum of bacteria at commencement of operation.

You can call up the logs of the most recent cleaning operations via Information pad .



Always commence operation with a freshly opened cooled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new cooled pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

Recommendation:

only use UHT milk with a 1.5% fat content.

HACCP schedule

Keep milk cool

- Always have a new cooled milk pack handy.
- If a cooled freshly opened pack is used within a period not exceeding 3 hours, refrigeration during use is not necessary.
- If little milk is being used, cooled milk must be placed in the refrigerator again during operation.

At commencement of operation milk should be at approx. 6-8 °C.

Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.

WMF AG offers a range of refrigeration options (e.g., WMF countertop coolers or WMF milk coolers).

HACCP schedule

Use only cooled UHT milk, to prevent health risks due to bacteria.
For Choc, use only products that have not exceeded their expiration date.

Month _____ Year _____

Cleaning steps:

1. Run the cleaning program
 > Cleaning instructions

2a. Foamer cleaning (combi spout)
 > Cleaning instructions

2b. Daily mixer cleaning
 > Cleaning instructions
- 3a. Clean the foamer and change out the combi spout after 4 hours of operation (absolutely required for low number of dispense cycles, or if milk is not cooled.)

3b. Weekly mixer cleaning and regular product hopper cleaning (Care chapter)

4. General machine cleaning

Date	Cleaning steps				Signature
	Time of day				
	1	2	3	4	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

Date	Cleaning steps				Signature
	Time of day				
	1	2	3	4	
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

Chapter 7 Maintenance and descaling

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling.

The maintenance schedule is based on the degree of use of the machine and is shown on the display. If maintenance is undertaken by the WMF Service, then descaling of the brewing system is done at the same.

The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

7.1 Customer Check-up

Customer Check-up after the display shows a message; may be undertaken by the user/operator.

*Customer Check-up after the display shows a message see Customer Check-up Instructions in Customer Check-up Kit.
▷ Appendix: Accessories and spare parts*

7.2 Maintenance

Maintenance after the display shows a message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

*Service maintenance message
▷ Messages and instructions page 50*

7.3 WMF Service

You can reach the WMF Service Centre if the local WMF Service is not known.



*For other maintenance work and repairs, please contact your local WMF Service.
The telephone number can be found on the address sticker on the coffee machine and on the delivery note.*

Chapter 8 Messages and instructions

8.1 Messages for operation

Refill beans

* Top up bean hopper (refer to display)

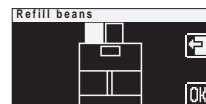
* Check:

- Is the product hopper lock open?

▷ *Care*

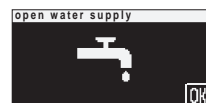
- Beans do not feed through

* Stir with a large spoon and confirm with **OK**



Open water supply valve

* Turn on water mains supply and confirm



Empty coffee grounds container

* Empty grounds container



Grounds container missing

* Replace the grounds container correctly



Change water filter

* Please call the WMF Service

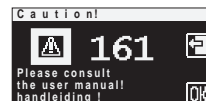
Follow water filter instructions.



Please consult the User Manual

Error number is displayed

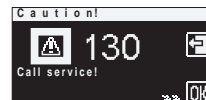
▷ *Error messages and malfunctions*



Please call the WMF Service

Error number is displayed

▷ *Error messages and malfunctions*



Service Message

Service maintenance after the display shows a message.

* Call WMF Service



8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

- * Switch coffee machine off and then on again after a few seconds
- * Repeat the process which led to the error


In many cases, this eliminates the malfunction and you can continue working.


If this is not successful: find the error message or error number in the following list and follow the sequence of actions indicated.

If this does not rectify the error or if the error indicated is not listed please call WMF Service.

Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.

Your WMF bistro! is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.

If there is a current error or a message to the operator, the  pad is displayed.



- * Touch  pad
Error number is displayed.

Messages and instructions

Error number	Error description	Action instructions
Grinders		
24	Motor blocked	<p><i>All associated brews barred. Note hopper switchover.</i></p> <p>✱ Tap on beans hopper</p> <p><i>The beans may slide down and the light barrier is touched.</i></p>
34	Motor blocked	<p><i>All associated brews barred. Note hopper switchover.</i></p> <p>✱ Tap on beans hopper</p> <p><i>The beans may slide down and the light barrier is touched.</i></p>
Steam boiler		
186	Steam boiler: filling time	<p><i>Steam dispensing barred, milk foam barred.</i></p> <p>✱ Machine Off-On; note heating display for information for the WMF Service</p> <p>✱ Water tap open?</p>
189	Steam boiler: heat-up time error	<p><i>Heating off, steam dispensing barred.</i></p> <p>✱ Machine Off-On</p> <p>✱ Check local fuses</p>
Sensor system (current)		
130	General current error	<p>✱ Machine Off-On</p> <p>✱ Switch off lighting (▷Settings), all colours to zero</p> <p>✱ Allow the machine to cool off and try again</p> <p>✱ Call the WMF Service if the error occurs again</p>
148	Current fault: steam boiler vent valve	<p><i>One can continue to use the machine; dosing fluctuations can occur for milk meterings.</i></p> <p>✱ Confirm steam dispensing or milk dispensing from time to time</p> <p>✱ Call WMF Service</p>
131	Current error: hot water valve	<p><i>Hot water dispensing is barred: one can continue to use the machine. Do not use hot water anymore.</i></p> <p>✱ Call WMF Service</p>
132	Current error: cold water mixing valve, hot water valve	<p><i>Hot water dispensing is barred: one can continue to use the machine. Do not use hot water anymore.</i></p> <p>✱ Call WMF Service</p>
137	Current error: mixer/valve	<p><i>Barr on beverage mixer: one can continue to use the machine. Do not use Choc anymore.</i></p> <p>✱ Call WMF Service</p>
140	Current error: steam valve 1	<p><i>Steam dispensing is barred: one can continue to use the machine. Do not use steam dispensing or Steam Milk.</i></p> <p>✱ Call WMF Service</p>

Error number	Error description	Action instructions
141	Current error: steam valve 2	<p><i>Steam dispensing is barred: one can continue to use the machine. Do not use steam dispensing or Steam Milk.</i></p> <p>✱ Call WMF Service</p>
142	Current error: cap. valve 1	<p><i>Milk beverages are barred: the machine can be used except for milk beverages. If installed use steam dispensing for foaming.</i></p> <p>✱ Call WMF Service</p>
143	Current error: cap. valve 2	<p><i>Milk beverages are barred: the machine can be used except for milk beverages. If installed use steam dispensing for foaming.</i></p> <p>✱ Call WMF Service</p>
134	Current error: cold water brewing valve	<p><i>One can continue to use the machine. Coffee beverages may be brewed too hot.</i></p> <p>✱ Call WMF Service</p>
149	General current error	<p>✱ Machine Off-On</p> <p>✱ Allow the machine to cool off and try again</p> <p>If the error occurs again:</p> <p>✱ Call WMF Service</p>
161	Flow error	<p>✱ Water tap opened?</p> <p>✱ Machine Off-On</p> <p>✱ Perform cleaning and try again</p>
165	Flow error: Choc dosing	<p>✱ Water tap opened?</p> <p>✱ Machine Off-On</p> <p>✱ Remove and clean mixer</p> <p>✱ Perform mixer cleaning</p>
170	Sensor damage: Steam Milk	<p>✱ Machine Off-On</p> <p>✱ Allow the machine to cool off and try again</p> <p>If the error occurs again:</p> <p>✱ Call WMF Service</p> <p><i>Steam Milk is barred. One can continue to use the machine for coffee beverages.</i></p>
171	Short circuit: Steam Milk sensor	<p>✱ Machine Off-On</p> <p>✱ Allow the machine to cool off and try again</p> <p>If the error occurs again:</p> <p>✱ Call WMF Service</p> <p><i>Steam Milk is barred. One can continue to use the machine for coffee beverages.</i></p>

8.3 Errors without error message

Error pattern	Action instructions
<ul style="list-style-type: none"> Coffee dispensing on the left/right differs 	<ul style="list-style-type: none"> * Clean the combi spout ->Cleaning instructions
<ul style="list-style-type: none"> No milk foam/no milk dispensing, although there is milk in the container 	<ul style="list-style-type: none"> * Check whether the milk hose is kinked or squashed * Lay milk hose correctly * Clean the combi spout * Check whether milk nozzle is blocked ▷ Cleaning instructions * Pinch valve turned to strongly? ▷ Other settings
<ul style="list-style-type: none"> Milk foam not OK Temperature too low 	<ul style="list-style-type: none"> * Change milk nozzle: <ul style="list-style-type: none"> - green milk nozzle for use of cooled milk - white or brown milk nozzle for uncooled milk * Clean the combi spout ▷ Cleaning instructions * Close pinch valve ▷ Other settings
<ul style="list-style-type: none"> The milk foam dispensing spits strongly Milk too hot 	<ul style="list-style-type: none"> * Use white or brown milk nozzle * Set foam quality lower * Clean milk system ▷ Cleaning instructions * Open pinch valve ▷ Other settings
<ul style="list-style-type: none"> Choc is blocked 	<ul style="list-style-type: none"> * Is the hose kinked? * Perform milk cleaning and rinsing oftener If necessary daily ▷ Care and Cleaning instructions * Dose less powder * Dose more water
<ul style="list-style-type: none"> No illumination No display No tone when pressing a button 	<ul style="list-style-type: none"> * Disconnect mains plug * Pull out drip tray * Check the fuse behind the drip tray <i>Only fuse F4 A is permissible.</i> * Replace fuse <div style="border: 1px solid orange; padding: 5px; margin-top: 10px;">  <p>Caution. Risk of electrocution. Risk to life if not observed.</p> </div>

Chapter 9 Safety

9.1 Hazards to the operator

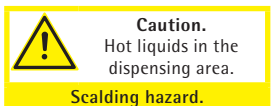
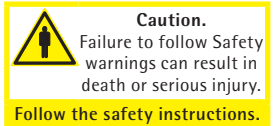
At WMF, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:

- Read the User Manual carefully prior to use.
- Do not touch hot machine components.
- Do not use the machine if it is not working properly or if it is damaged.
- Built-in safety devices must never be altered.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the device.

Despite safety devices, every machine poses numerous hazards if incorrectly used. Please observe the following instructions when using the coffee machine so as to prevent injury and health hazards:

Scalding hazard.

When dispensing coffee, Choc, hot water and steam there is hazard of scalding. Ensure that there is always a receptacle under the spout when dispensing beverages.



Bruising or crushing hazard.

There is a hazard of bruising or crushing when handling all moving parts. Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on.



Caution.
Bruising or crushing hazard.

Risk of injury.

Health hazard.

The product hoppers (coffee beans/Choc) and manual insert may only be filled with materials for the use intended.



Caution.
Health hazard.

Only use as intended.

Health hazard.

When handling special cleaners for the milk foamer, cleaning tablets, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablets after the display shows a message.



Caution.
Health hazard.

Follow the instructions of the label on the cleaning agents.

Irritation and scald hazard.

Never reach under the spouts while cleaning. Cleaning fluid/descaling solution runs out of the combi spout when cleaning/descaling.



Caution.
Health hazard.

Irritation and scald hazard in the dispensing area.

9.2 Hazards to the coffee machine

Please observe the following points so as to prevent problems with and damage to the coffee machine:

- For water with carbonate hardness in excess of 5 °dKH, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water supply for the water supply is turned off and the mains power is switched off or the machine is unplugged.

- We recommend damage prevention measures such as:
 - installation of a suitable water monitor in the mains water supply
 - installation of smoke alarms
- After a company holiday we recommend running the cleaning program at least twice before reusing the machine.



▷ Cleaning instructions

9.3 Intended use

The WMF bistro! is designed to dispense coffee beverages, milk beverages and/or powdered beverages (Choc and topping) in various variations into cups or cans. In addition, the device can generate steam for heating milk and dispensing hot water. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is also subject to the "General Terms and Conditions" of WMF AG and this user manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

Under no circumstances may the WMF bistro! be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).

9.4 Directives

The machine fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EC regulation No. 10/2011 as well as the EC regulation No. 1935/2004 in the currently valid editions.

When used properly, the machine does not present a hazard to health or other unjustifiable hazard.

The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.

The machine fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EG), Directive 2002/95/EC (ROHS), Directive 2002/96/EC (WEEE).

The EC declaration of conformity is included with the machine. The machine bears the CE mark.

Any modifications that are not approved by WMF will cause this declaration to become invalid. Currently valid national rules apply in countries outside of the European Union.

This device is subject to the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste.

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.



For disposal please contact the WMF Service.

9.5 Duties of the owner/operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons, and checking of safety devices. Access to the service area is permitted only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene.

The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.

In office/floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personnel should carry out maintenance and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3) [German Accident Prevention Association or equivalent].

In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks. These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work.

Machine cleaning must be done only using the WMF special cleaning agent intended by WMF for the machine (tablets), and for the milk system (cleaning liquid).

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷ Maintenance) are to be observed.

*WMF special cleaning agent,
▷ Appendix
Accessories and spare parts
page 64*

9.6 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify errors within an appropriate period.

Claims above and beyond the above, in particular damage claims as a result of consequential damage, are excluded, to the extent that this is legally permissible.

Material defects shall be reported to the vendor immediately and in writing.

Warranty period 12 months

No warranty is provided:

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. User Manual and servicing instructions).
- With respect to faults which occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.



The customer is advised in the order confirmation whether or not use of a water filter is required.



▷ Maintenance
page 49

Appendix: Cleaning instructions (standard)

PlugClean cleaning program

1	2	3	4	5
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ The cleaning program starts.	※ The cleaning program starts.	※ The cleaning program starts.	※ The cleaning program starts.	※ The cleaning program starts.
6	7	8	9	10
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ Insert the milk hose with the PlugClean and PlugClean socket and lock.	※ Do not pinch the milk hose.	※ Empty grounds container.	※ Open the manual insert lid.	※ Add a special WMF cleaning tablet.
11	12	13	14	15
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.
16	17	18	19	20
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.
21	22	23	24	25
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.

Manual combi spout cleaning

※ Pull forward the lever behind the combi spout.

※ Remove combi spout from container and reconnect from container and reducer from combi spout.

※ Release the mixer hose with 0.5 l of lukewarm water.

Caution: Do not disconnect the milk hose.

Instructions

After PlugClean cleaning: The cleaned milk hose can be stored with the adapter in the closed cooker.

Milk system rinsing: "Milk system rinsing" for system cleaning.

Manual combi spout cleaning with PlugClean: perform at least once per week.

Cleaning instructions WMF bistro!

Please refer to the User Manual.

Prior to the first cleaning, read the User Manual, Care chapter.

Standard Cleaning Program

1	2	3	4	5
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ The cleaning program starts.	※ The cleaning program starts.	※ The cleaning program starts.	※ The cleaning program starts.	※ The cleaning program starts.
6	7	8	9	10
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ For water rinse, prepare 0.5 l of clear, cold water.	※ Open the manual insert lid.	※ Empty grounds container.	※ Open the manual insert lid.	※ Add a special WMF cleaning tablet.
11	12	13	14	15
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.
16	17	18	19	20
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.
21	22	23	24	25
※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start	※ Touch Start
※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.	※ PlugClean cleaning starts.

Milk system rinsing

※ On lukewarm Care, prepare 0.5 l of clear, cold water.

※ Insert milk hose.

※ Touch **Start**.

Care system rinsing

※ On lukewarm Care, prepare 0.5 l of clear, cold water.

※ Insert milk hose.

※ Touch **Start**.

Appendix: Technical data

Technical data for coffee machine

Nominal power rating *	3.5 kW	6.3 kW
Output per hour **	300 espressos 200 cappuccinos 200 café crèmes 120 coffees *** 120 chocs ****	300 espressos 220 cappuccinos 220 café crèmes 120 coffees *** 120 chocs ****
Overall hot water output	approx. 24 l/h	approx. 48 l/h
Coffee bean hopper	approx. 1,000 g per load	
Choc hopper	500-1,000 g per load, depending on the Choc powder	
Mains power connection *	1/N/PE 50/60 Hz 220-230 V	3/N/PE 50/60 Hz 380-400 V
Illumination	LED class 1	
External dimensions	width 453 mm height incl. bean hopper 745 mm depth 554 mm	
Weight empty	approx. 80 kg	
Continuous sound pressure level (Lpa) *****	< 70 dB (A)	

We reserve the right to make technical modifications.

* For special models see model label, values given above are for the basic model.

** The outputs per hour are STANDARD VALUES which can be dependent upon the following factors: ground coffee quantity, type of coffee, grinding degree, brewing temperature, brewing blend Ø, brewing pressure, water hardness and the general operating condition of the machine (i.e. scaling, connection conditions, electrical power, drinking water, drainage, wear, etc.)

*** Only for model version ECF

**** Only with the optional Choc

***** A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 db (A) in any working mode.

Conditions for usage and installation

Necessary preparatory work for electricity, water and drainage connections at the customer's premises are to be arranged by the machine owner/operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF service engineers may only connect the machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any work on-site prior to connection.

Mains voltage tolerance range	230 V +6% and -10%/400 V +6% and -10%. Mains voltage interruption < 50 ms: no interruption of function
Water supply	3/8 inch hose connector with main valve, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Water temperature max. 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dKH, a WMF water filter should be installed upstream.
Water drain pipe	Hose a min. DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to max. +35 °C (empty the water line in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.
Degree of protection	IP X0
Installing surface	The unit must be placed on a level, flat, and sturdy surface. The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

These specifications for the electrical connection and the standards quoted apply for connecting the machine in EU countries. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the machine.

The local power supply must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the machine or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket and, in the case of a 3-phase connection, a 5-pin CEE/CEKON-socket according to EN 60309 or a country-specific multi-pin socket. The mains switch and plug top are part of the customer's on-site installation. The mains cable must not come into contact with hot surfaces. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards. If the coffee machine is permanently connected to the mains then an all-pole disconnecting separator (mains switch) according to EN 60947 with a minimum 3 mm contact gap must be installed. A separator switch is recommended for a flexible connection. The machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

In order to avoid possible faults from arising on our shielded data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the vending system. (See EN 60309)

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Position number	Model
Complete combi spout Choc					
1	Pcs	Combi spout standard (complete)	33 2867 5000	10	all
1	Pcs	Combi spout Milkpower (complete)	33 2867 5100	10	all
1	meter	Milk hose	00 0048 4948	10	Fresh milk
1	Pcs	Milk nozzle, milk temperature 4-8 °C (green)	33 2317 8000	10	Fresh milk
1	Pcs	Milk nozzle, milk temperature 8-16 °C (white)	33 9516 9000	10	Fresh milk
1	Pcs	Milk nozzle, milk temperature 16-24 °C (brown)	33 2031 5100	10	Fresh milk
1	Pcs	Milk nozzle with Milkpower, milk temperature 4-8 °C (red)	33 2410 1000	10	Fresh milk
1	Pcs	Milk nozzle with Milkpower, milk temperature 8-16 °C (blue)	33 1384 3100	10	Fresh milk
1	Pcs	Milk nozzle with Milkpower, milk temperature 16 °C (pink)	33 2410 2000	10	Fresh milk
1	Pcs	Milk nozzle with Milkpower, milk temperature 16-24 °C (violet)	33 2410 3000	10	Fresh milk
0.22	meter	Mixer hose	00 0048 0064	10	Choc
1	Pcs	Mixer bowl	33 2318 0000	10	Choc
Cup&Cool width 27 cm					
1	Pcs	Plug&Clean adapter	33 2427 5000		Fresh milk
1	Pcs	Milk container	33 2388 6000		Fresh milk
1	Pcs	Milk container lid	33 2388 7000		Fresh milk
Cup&Cool width 36 cm					
1	Pcs	Plug&Clean adapter	33 2427 5000		Fresh milk
1	Pcs	Milk container 350	33 2418 4000		Fresh milk
1	Pcs	Milk container lid 350	33 2388 8000		Fresh milk
Documentation/Instructions					
1	Pcs	Set of documents: • User Manual bistrol • Cleaning instructions bistrol • Additional instructions bistrol Active Milk (optional) • Cleaning instructions bistrol Active Milk (optional)	33 2413 0010		all

Number	Unit	Designation	Order No.	Position number	Model
Bean hopper					
1	Pcs	Bean hopper foil	33 2813 8000	1	all
1	Pcs	Bean hopper lid	33 9500 0200	1	all
1	Pcs	Bean hopper lid, lockable	33 2809 7000	1	
1	Pcs	Spare key	33 2071 8100	2	Choc
Choc hopper					
1	Pcs	Choc hopper	33 2801 5099	2	Choc
1	Pcs	Choc hopper lid	33 9508 0100	2	Choc
1	Pcs	Choc hopper lid, lockable	33 2809 8000	2	Choc
1	Pcs	Spare key	33 2071 8100	2	Choc
1	sheet	Labels for choc hopper	33 2315 3000	2	Choc
Coffee grounds container					
1	Pcs	Coffee grounds container (with design sheet metal)	33 2800 3000	15	
1	Pcs	Grounds disposal through the counter (with design sheet metal)	33 2800 3100	15	
Drip tray/drip grid					
1	Pcs	Drip tray	33 2372 3000	16	all
1	Pcs	Drip grid	33 2372 4000	16	all
Fuse					
1	Pcs	Fuse F4	33 0330 0000		all
1	Pcs	Fuse holder lid	33 1597 0000		all
Customer Check-up Kit 0.5/15.000					
1	Pcs	Customer Check-up Kit 0.5/15.000	33 2809 6000		Standard
1	Pcs	Customer Check-up Kit 0.5/15.000 Milkpower	33 2809 6100		Milkpower
Order numbers for the WMF care program					
1	bottle	WMF Special cleaner for milk foamer	33 0683 6000		Fresh milk
1	box	Special cleaning tablets (100 pieces)	33 0681 1000		all
1	Pcs	Pipe cleaner	33 0350 0000		all
1	Pcs	Cleaning brush	33 1521 9000		all
1	tube	Gasket grease 5 grams	33 2179 9000		all

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Your nearest WMF Service:

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